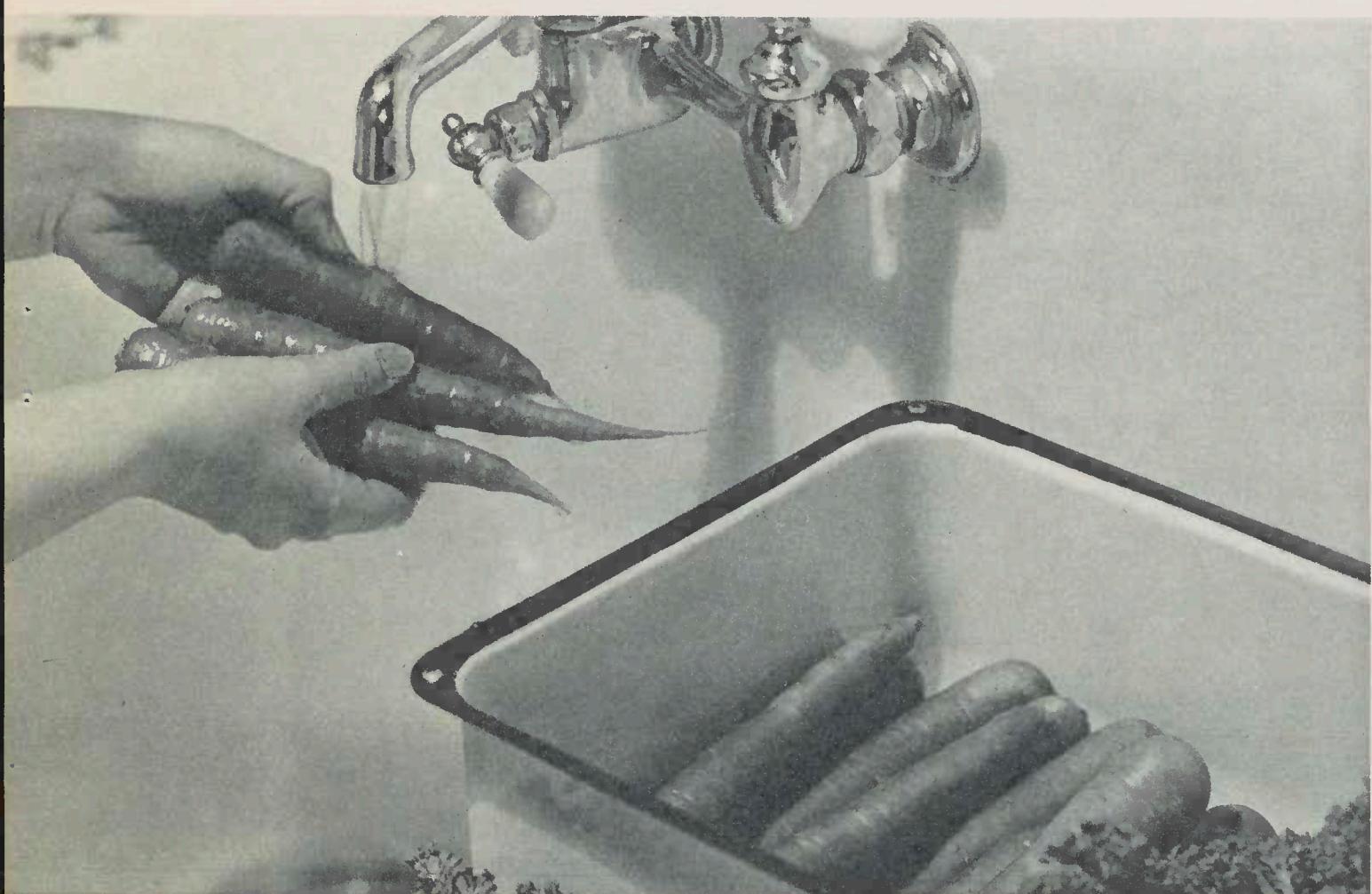


Historic, archived document

Do not assume content reflects current scientific knowledge, policies, or practices.

wilt not-waste not... FRESH VEGETABLES



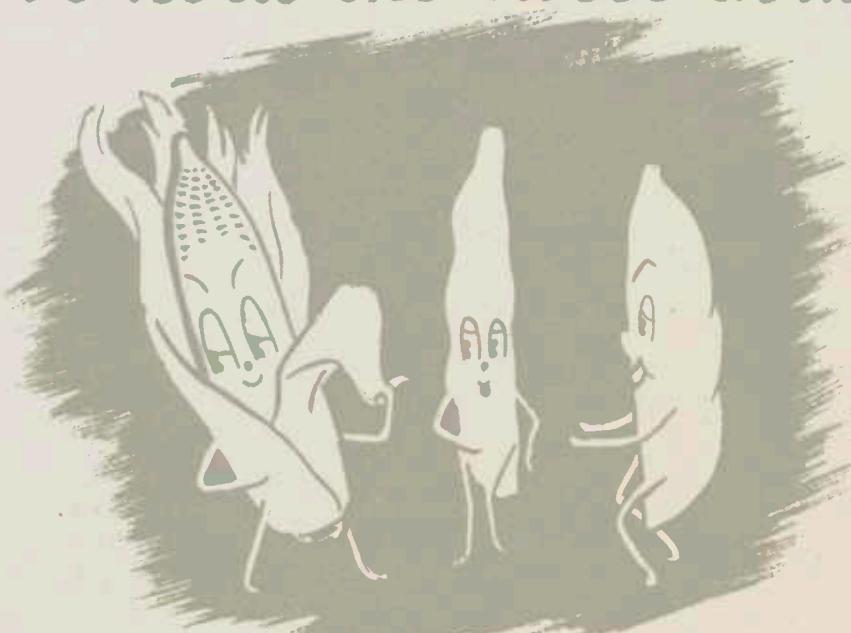
- Wash salad greens.... drain.... store in vegetable pan.... keep cold.



*To freshen
....keep our feet wet*

- Trim non-edible parts from tender roots or cooking greens.
- Wash.... drain.... put in covered pan.... keep cold.

To hold the sweet in....



*Corn, Peas, Lima Beans
keep cold.... let stay in pod
or husk unless you can store
tightly covered in refrigerator.*



FIGHT FOOD WASTE *in the home*

BUREAU OF HOME ECONOMICS
U.S. DEPARTMENT OF AGRICULTURE